



Item # _____

C.S.I. Section 11420

HGB SERIES

HIGH VOLUME CHAR-BROILERS



- ☐ **HGB34** 34" Wide Cabinet Base
- ☐ **HGB34M** 34" Wide Modular
- ☐ **HGB50** 50" Wide Cabinet Base
- ☐ **HGB50M** 50" Wide Modular

STANDARD FEATURES

- Stainless steel front, sides, base and legs.
- Heavy cast iron char-radiants and broiler grates.
- 5¹/₄" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flareups.
- One 16,000 BTU/hr. heavy cast iron burner and one manual control valve for each broiler grate.
- Underburner baffles reflect the heat upward creating a "cool zone" beneath the burners.
- Large capacity grease collectors.
- 1¹/₄" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Set of four 6" casters, two swivel locking.
- ☐ Stainless steel finishing back panel.

ACCESSORIES

- ☐ Stainless steel side and rear splashguard.
- ☐ Lift off griddle plate 18" deep x 13³/₄" wide.
- ☐ Full width stainless steel work shelf, 12" deep.

IN ACCORDANCE WITH
NSF STD. #4

SPECIFICATIONS:

Heavy-duty high volume (modular) (cabinet base) gas char-broiler, Vulcan-Hart model _____. Stainless steel front, sides, base and legs. Heavy cast iron char-radiants and broiler grates. 5¹/₄" wide grates are reversible for "level" broiling or self-cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flareups. One 16,000 BTU/hr. heavy cast iron burner and one manual control valve for each broiler grate. Underburner baffles reflect the heat upward creating a "cool zone" beneath the burners. Large capacity grease collectors. 1¹/₄" rear gas connection and gas pressure regulator.

Exterior dimensions: ____" w x 33" d x 17" h (modular broiler)
____" w x 33" d x 35¹/₂" h (cabinet base on
6" legs)

CSA design certified. Classified by U L to NSF Std. #4.

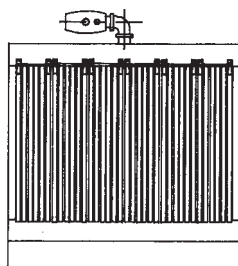
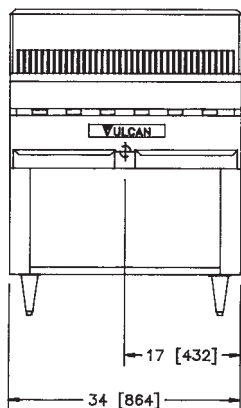
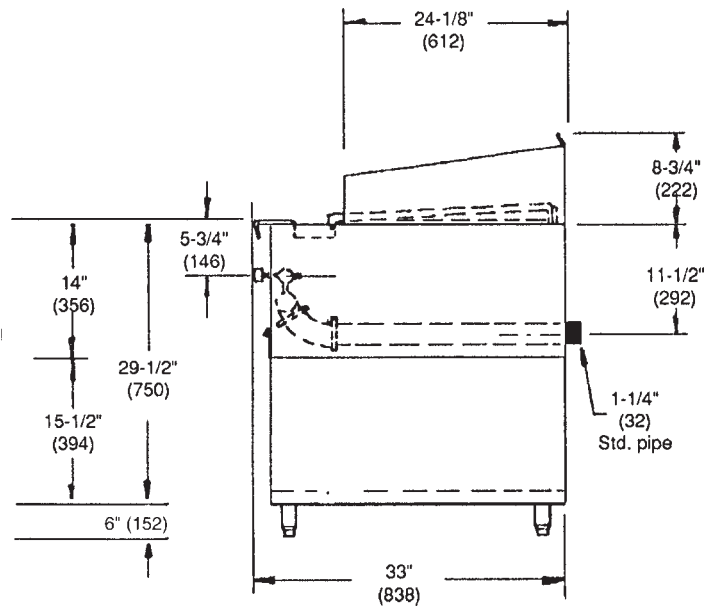
SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

VULCANA2780
ISO9001
Vulcan-Hart Co.**MODELS: HGB SERIES High Volume Char-Broilers**

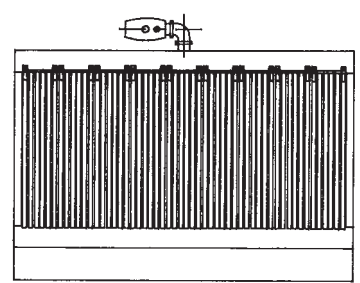
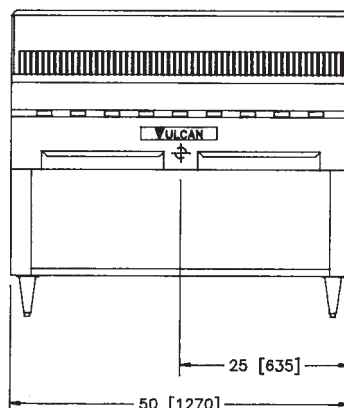


HGB SERIES

HIGH VOLUME CHAR-BROILERS



TOP VIEW



TOP VIEW

MODEL HGB34

MODEL HGB50

MODEL	DIMENSIONS				No. OF BURNERS	BTU/Hr. RATING	APPROX. SHIP WT.
	A (MM)	B (MM)	DEPTH (MM)	HEIGHT (MM)			
HGB34	34"	17"	33"	35 1/2"	6	96,000	450/205
	864	432	838				450 lbs./205 kg.
HGB34M	34"	17"	33"	14"	6	96,000	450/205
	864	432	838	(356)			450 lbs./205 kg.
HGB50	50"	25"	33"	35 1/2"	9	144,000	1100/499
	1270	635	838				1100 lbs./499 kg.
HGB50M	50"	25"	33"	14"	9	144,000	1100/499
	1270	635	838	(356)			1100 lbs./499 kg.

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.

VULCAN-HART COMPANY, P.O. BOX 696, LOUISVILLE, KY 40201, TEL. 1-800-814-2028
502-778-2791 QUOTE & ORDER FAX: 1-800-444-0602